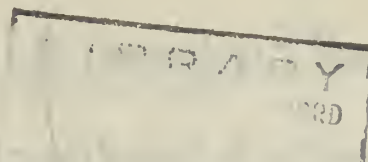


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Small Equipment for the School Lunch

UNITED STATES DEPARTMENT OF AGRICULTURE

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Small Equipment for the School Lunch¹

Prepared by the Bureau of Human Nutrition and Home Economics
in cooperation with the Production and Marketing Administration

The lists of small equipment for lunch programs of various sizes, given in this publication, have been prepared as a guide to school people in planning new school lunch programs or in selecting supplemental equipment for lunchrooms in operation. The articles listed are classified according to use: Food preparation, serving, cleaning, and maintenance. The lists are suggestive only, since various factors affect the need for small equipment in lunchrooms of similar size. Small equipment must be related to the large equipment with which it is used. Type of menu and type of food service, as well as number of workers and their abilities, must also be considered.

The menu that consists of a planned meal with few food choices requires less equipment for preparation and serving than the lunch that offers a wide variety of foods. Requirements for china, glasses, and silverware vary according to the types of food served, kind of service, length of the serving period, dishwashing facilities, and the help available. To provide for such variations, ranges in the number of some of the items listed have been suggested. Allowances have been made to cover the usual loss and breakage.

The size and number of glasses needed depends upon whether they are used for water or fruit juices. Air drying of dishes, which is strongly

recommended for sanitary reasons, will reduce both the dish towel requirement and laundry bill.

In the kitchen, a cook's table and other work space with suitable wood surface may eliminate the need for cutting and pastry boards. Knives of different kinds are suggested since work can be done most efficiently with the particular knife best suited to the purpose. Knife racks are recommended for protecting blades when not in use.

In quantity food preparation, weighing dry ingredients is more rapid and accurate than measuring by volume; therefore, scales are recommended for all lunchrooms. Measuring utensils for liquids are included in sufficient numbers to be readily available.

Dishers (scoops) in a variety of sizes are included to help the lunchroom worker serve uniform portions. The disher is convenient for portioning salads and sandwich fillings, and for serving macaroni and cheese, mashed potatoes, puddings, and the like.

Many of the utensils listed can serve more than one purpose. For example, spoons especially for serving are optional since mixing spoons can be used if necessary for serving as well as for food preparation. Small articles are listed by the dozen or half dozen for economy of purchase.

A pressure cooker is suggested for small lunchrooms and for those not equipped with institutional compartment steamers. It is a time and fuel saver in the preparation of foods for which cooking under pressure is a recommended procedure.

¹ For recommendations on space and large equipment, see *Planning and Equipping School Lunchrooms*, U. S. Department of Agriculture, Production and Marketing Administration, PA-60. 1948.

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Mrs. Edith M. Cushman, Supervisor of School Lunches, State Department of Education, Hartford, Conn.

Miss Rosalie S. Godfrey, Business Director of Residence Halls, the University of Texas, Austin.

Miss Eleanor Pryor, State Director, School Lunch Program, State Department of Education, Atlanta, Ga.

Dr. Orpha Mae Thomas, Assistant Professor, Teachers College, Columbia University, New York City.

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SMALL EQUIPMENT FOR THE SCHOOL LUNCH

Article	Description	Size	Number recommended for serving—				
			50-75	75-150	150-250	250-350	350-500
FOOD PREPARATION							
Beater, rotary	Large, ball-bearing; stainless steel blades; easy-grip handle.		1	2	2	2	2.
Blender, pastry	Wire, wooden handle		1	1	0	0	0.
Boards:							
Cutting board	2-inch maple or ash, kiln dried	12 x 18 inches	1	2	2	2	2.
Pastry board	Smooth, well-seasoned wood, no cracks.	20 x 30 inches	1	1	1	1	1.
Bread box or case (optional).	Japanned tin, wood, or stainless steel, or perforated lard can (perforations not more than 1/16 inch).	Depends on conditions and number of loaves to be stored.					
Brushes:							
Pastry brush	Good-grade bristle, securely fastened.		1-2	1-2	2-4	2-4	2-4.
Vegetable brush	White fiber; twisted wire handle.		6	6	6	12	12.
Chopper, food	Cast iron, heavily tinned; clamp-to-table type; different sized cutters.	Chops 4 to 5 pounds per minute.	1	1	1	1	1.
Cleaver (optional)	Steel blade; wooden handle	6-inch blade	1	1	1	1	1.
Clock			1	1	1	1	1.
Colander	Aluminum, stainless steel, or retinned ware; riveted handles.	14- to 16-inch diameter.	1	1	1	1	1.
Containers for storage:							
Staple food containers.	Japanned tin, stainless steel, or galvanized iron; fitted covers; rollers desirable on large cans.	Size and number depend on type of food and amounts to be stored. May use empty lard or frozen food cans.					
Refrigerator containers.	Glass, enamel, or earthenware; fitted covers.	Size and number depend on type of food and amounts to be stored.					
Root vegetable containers.	Galvanized iron; fitted wire-screen covers; rollers desirable on large cans.	Size and number depend on type of food and amounts to be stored.					
Cutlery rack			2	2	2	2	4.
Cutters:							
Biscuit cutter	Tin or aluminum		2	2	2	2	2.
Butter cutter (optional).	Automatic separation	44, 48, 52, or 56 cuts per pound.	1	1	1	1	1.
Cooky cutter	Tin or aluminum	Set	1	1	2	2	3.

SMALL EQUIPMENT FOR THE SCHOOL LUNCH—Continued

Article	Description	Size	Number recommended for serving—				
			50-75	75-150	150-250	250-350	350-500
FOOD PREPARATION—Continued							
Double boiler	Aluminum; Riveted side handles; fitted covers; semiheavy.	<div>11-quart</div> <div>15-quart</div>	<div>1</div> <div>1</div>	<div>1</div> <div>2</div>	<div>1</div> <div>3</div>	<div>1</div> <div>3</div>	<div>1</div> <div>3</div>
Omit 15-quart size if steam jacketed kettle available.							
Fork, cook's (optional)	2-tined, cocobolo handle, well riveted.	<div>14-inch</div> <div>20-inch</div>	<div>1</div> <div>0</div>	<div>1</div> <div>0</div>	<div>1</div> <div>1</div>	<div>2</div> <div>2</div>	<div>2</div> <div>2</div>
Funnel	Black tin or aluminum	5½-inch diameter	1	1	1	1	1
Graters:							
Hand grater	Tin, hotel type		1	1	1	1	1
Machine grater, slicer, shredder.	Hand-operated, 5 to 7 motors		1	1	1	1	1
Omit if power machinery available.							
Knives:							
Boning knife (optional).	Stainless steel blades, riveted into handles with 2 rivets.	6-inch blade	0	0	1	2	2
Bread knife	Steel, saw edge	9½-inch blade	1	1	1	1	1
Butcher knife (optional).		10-inch blade	1	1	2	2	2
Corer, hand	Tinned		1	2	2	3	4
Corer and parer	Mechanical, hand-powered		0	0	0	1	1
French cook's knife		10-inch blade	1	1	1	1	1
Fruit knife		6-inch blade	1	1	2	2	2
Paring knife		3-inch blade	3-6	3-6	6-12	6-12	6-12
Peeler, hand	Floating blade		2	2	3	3	3
Slicer, hotel		8-inch blade	1	1	1	1	1
Spatula	Flexible blade	7-inch blade	1-2	1-2	2-4	2-4	2-4
		3½-inch blade	1-2	2-3	2-4	3-6	3-6
Sharpeners, knife			1	1	1	1	1
Measures	Aluminum, graduated	1-cup	2-3	2-3	2-4	3-6	3-6
	Aluminum, graduated in cups	1-quart	1	1-2	2-3	2-4	2-4
	Aluminum, graduated in quarts	1-gallon	1	1-2	1-2	2-3	2-3
Mixing bowls	Alumilite finish, aluminum, earthenware, or stainless steel.	1½-quart	2	2	2	2	2
		3-quart	2	3	4	4	4
		5-quart	1	2	2	4	4
		12-quart	1	1	2	3	4

Openers:							
Can opener.....	Table model, heavy duty for No. 10 cans; adjustable; removable parts.		1.....	1.....	1.....	2.....	2.....
Can and bottle openers.....	Small hand type.....		2.....	2.....	3.....	3.....	3.....
Pail.....	Retinned or aluminum.....	10- to 12-quart.....	2.....	2.....	2.....	2.....	2.....
Paddle, mixing.....	Hardwood.....	30-inch length.....	0.....	0.....	1.....	2.....	2.....
Pans:							
Baking pan.....	Aluminum, seamless; rectangular.	Available in various sizes in 2- to 4-inch depth.	Number depends on pan size, menu, and number served.				
Bread pan.....	Tin, 22-gage; seamless; rolled edges.		Number depends on pan size, menu, and number served.				
Bun pan.....	Block tin or aluminum; seamless; turned up on 4 sides.		Number depends on pan size, menu, and number served.				
Dishpan.....	Aluminum or retinned; loop handles.	17-quart.....	1.....	1.....	2.....	2.....	2.....
Frying pan.....	Aluminum or iron; lipped; lightweight.	7- to 8-inch diameter.....	1.....	1.....	1.....	1.....	1.....
Muffin pan.....	Retinned; 12 cups per frame.....	2½ x 1½ inches.....	5-8.....	¾-1½ dozen.....	1½-2 dozen.....	2-2½ dozen.....	2½-3½ dozen.....
Pan, pan (optional).....	Tin, seamless.....	9½ x 1½ inches deep.....	8-12.....	1-2 dozen.....	2-4 dozen.....	4-6 dozen.....	6-8 dozen.....
Roasting pan.....	Iron; 2-strap, loop handles.....	20 x 14 x 3¾ inches.....	Optional.....	Optional.....	3.....	4.....	5.....
		Household (1-quart).....	1.....	2.....	2.....	2.....	2.....
		Household (2-quart).....	1.....	2.....	2.....	2.....	2.....
Saucepan.....	Aluminum.....	Semihheavy (1-quart).....	1.....	1.....	1.....	1.....	1.....
		Semihheavy (6-quart).....	0.....	0.....	2.....	2.....	2.....
Potato masher.....	Heavy wire; wooden handle.....		1.....	1.....	Electric mixer.		
Pots:							
Saucepot with cover.....	Aluminum; semihheavy; flat bottom, straight sides.	2-gallon.....	2.....	1.....	1.....	1.....	1.....
		5-gallon.....	1.....	2.....	3.....	3.....	3.....
Stockpot with cover.....		6½-gallon, 12-inch diameter.....	2.....	2.....	3.....	4.....	4.....
		10-gallon, 14-inch diameter.....	0.....	1.....	2.....	2.....	2.....
Extra covers for saucepans and saucepots.....			As needed.				
Pot holders.....	Padded, cotton.....	8 x 8 inches.....	8.....	8.....	1 1½ dozen.....	1 2 dozen.....	1-3 dozen.....
Pressure cooker.....	Aluminum.....	25-quart.....	1.....	1.....	2, or steam cooker for larger quantity.		
Reamer.....	Aluminum, lipped bowl.....		1.....	1.....	2.....	2.....	2.....
Ricer, vegetable (optional).....	Retinned; rotating disk; hotel size.		1.....	1.....	1.....	1.....	1.....
Rolling pin.....	Hardwood; revolving handles.....		1.....	1.....	1.....	2.....	2.....
Saw, butcher's (optional).....		18-inch blade.....	1.....	1.....	1.....	1.....	1.....
Scales and weights.....	Balance with scoop container.....	25-pound.....	1.....	1.....	1.....	1.....	1.....
	Platform.....	300-pound.....	0.....	0.....	0.....	1.....	1.....

SMALL EQUIPMENT FOR THE SCHOOL LUNCH—Continued

Article	Description	Size	Number recommended for serving—				
			50-75	75-150	150-250	250-350	350-500
FOOD PREPARATION—Continued							
Scoops:							
Flour scoop.....		4 x 7 inches.....	1.....	1.....	2.....	2.....	2.
Sugar scoop.....		3 x 5 inches.....	1.....	1.....	2.....	2.....	2.
Scraper, bowl.....	Rubber, curved on one side.....		2.....	2.....	4.....	6.....	6.
Shakers, salt and pepper (optional).....			As needed.				
Shears, kitchen.....	Steel.....	8-inch.....	1.....	1.....	1.....	1.....	1.
Sieve.....	Wire mesh, extension type, reinforced.....		1.....	1.....	2.....	2.....	2.
Sifter, flour.....	Aluminum or heavy tinned; 1 handle; double sifter.....		1.....	2.....	2.....	2.....	2.
Skimmer.....	Retinned or stainless steel; perforated.....	4-inch diameter.....	1.....	1.....	2.....	2.....	2.
Slicer, egg.....	Aluminum.....		1.....	1.....	1.....	1.....	1.
Spoons:							
French pastry spoon.....	Maple wood.....	12-inch.....	1.....	1.....	2.....	3.....	3.
Measuring spoon.....	Aluminum.....	¼ to 1 tablespoon.....	2-3.....	2-3.....	3-4.....	3-4.....	3-4.
Mixing spoon.....	Retinned or stainless steel.....	11- to 15-inch.....	1-6.....	1-6.....	2-9.....	2-12.....	3-12.
Slotted mixing spoon.....	do.....	11- to 15-inch.....	1-1.....	1-1.....	2-6.....	2-6.....	2-6.
Tablespoon.....	Stainless steel or nickel silver.....		6.....	6.....	9.....	9.....	9.
Steel, butcher's (optional).....	Carbon steel; hardwood handle with guard.....	14-inch.....	1.....	1.....	1.....	1.....	1.
Strainer, china cap.....	Retinned or aluminum.....	8-inch.....	1.....	1.....	1.....	1.....	1.
Turners:							
Pancake turner.....	Stainless steel or aluminum.....	4-inch blade.....	1.....	1.....	2.....	3.....	3.
Hamburger turner.....	do.....	8-inch blade.....	1.....	1.....	1.....	2.....	2.
Whip.....	Piano wire, wound handle.....	10 to 12 inches long.....	1.....	1.....	1.....	1.....	1.
SERVING							
Compartment racks for glasses.	20-compartment, metal.....		As needed.				
	25-compartment, metal.....		As needed.				
	36-compartment, metal.....		As needed.				

Dishers (scoops).....	Chromium plate; metal, composition, or wood handle.	No. 8 (¼ cup).....	1-2.....	1-2.....	1-2.....	1-3.....	1-3.
		No. 10 (⅓ cup).....	1.....	1.....	1-2.....	1-3.....	1-3.
		No. 12 (½ cup).....	1.....	1.....	1-2.....	1-3.....	1-3.
		No. 16 (⅔ cup).....	1.....	1.....	1-2.....	1-3.....	1-3.
		No. 24 (2¾ table-spoons).	1.....	1.....	1-2.....	1-2.....	1-2.
		No. 30 (2 table-spoons).	1-2.....	1-2.....	1-2.....	1-2.....	1-2.
Dishes:	Vitrified china.....	No. 40 (1½ table-spoons).	1.....	1.....	1.....	1.....	1.
		8-ounce.....	6-8 dozen.....	8-16 dozen.....	16-28 dozen.....	28-40 dozen.....	40-50 dozen.
		6-ounce.....	do.....	do.....	do.....	do.....	Do.
		4 inches over-all.....	do.....	do.....	do.....	do.....	Do.
		9 inches over-all.....	do.....	do.....	do.....	do.....	Do.
		5½ inches over-all.....	do.....	do.....	do.....	do.....	Do.
Glasses.....		8-ounce.....	do.....	do.....	do.....	do.....	Do.
Ladles.....	Stainless steel.....	2-ounce; 13-inch handle.	1-2.....	1-3.....	1-3.....	2-4.....	2-4.
		8-ounce.....	1-2.....	1-2.....	1-2.....	2-4.....	2-4.
Paper napkin dispenser (optional).	Metal, enameled.....		1.....	2.....	3.....	4.....	4.
Pitcher.....	Aluminum or stainless steel.....	4- to 5-quart.....	2.....	2.....	3.....	3.....	3.
Silver box.....	Metal, 4 compartments.....		Size and number as needed.				
Silverware:							
Forks.....	Stainless steel or 12-penny-weight triple plate.	{.....	6-8 dozen.....	8-16 dozen.....	16-25 dozen.....	25-35 dozen.....	35-50 dozen.
Knives.....			5-7 dozen.....	7-14 dozen.....	14-22 dozen.....	22-30 dozen.....	30-45 doze
Soupspoons.....			do.....	do.....	do.....	do.....	Do.
Teaspoons.....			0-8 dozen.....	8-16 dozen.....	16-25 dozen.....	25-35 dozen.....	35-50 doze
Spoons, serving:							
Plain (optional).....			1-2.....	1-2.....	1-2.....	1-3.....	1-4.
Slotted (optional).....			1-2.....	1-2.....	1-2.....	1-3.....	1-4.
Tongs.....	Metal.....	9-inch.....	1-3.....	2-6.....	2-6.....	3-6.....	3-6.
Trays.....	Plastic or metal.....	10 x 14 inches or 12 x 16 inches.	5-7 dozen.....	7-14 dozen.....	14-22 dozen.....	22-30 dozen.....	30-45 dozen.
CLEANING AND MAINTENANCE							
Brooms:							
Corn broom.....	Full-length handle; 5-sewed, springy.	Household.....	1.....	1.....	2.....	2.....	2.
Push broom.....	Horsehair; full-length handle.....	14-inch brush.....	1.....	1.....	2.....	2.....	2.
Brushes:							
Bottle brush.....	Chinese bristle; twisted wire handle.	9-inch length.....	1-2.....	1-2.....	1-3.....	1-3.....	1-3.
Pot brush.....	Gong.....		1.....	2.....	2.....	3.....	3.

SMALL EQUIPMENT FOR THE SCHOOL LUNCH—Continued

Article	Description	Size	Number recommended for serving—				
			50-75	75-150	150-250	250-350	350-500
CLEANING AND MAINTENANCE—Continued							
Brushes—Continued							
Scrub brush	Ox fiber	10 x 3 inches	1	2	3	3	3.
Do	Tampico fiber, solid black	8 x 2½ inches	1	1	2	2	2.
Scrub brush, deck	Ox fiber, long wooden handle	10 x 3 inches	1	1	2	2	2.
Bulletin board			Size and number as needed.				
Dish baskets	Type for dish machine or for dishwashing by other methods.		Size and number as needed.				
Dishcloths	Cotton, mesh weave	17 x 17 inches	½-1 dozen	½-1 dozen	1-2 dozen	1-2 dozen	1-2 dozen.
Dish towels	Cotton or linen	26 x 36 inches	1-10 dozen	2-15 dozen	3-25 dozen	4-35 dozen	5-40 dozen.
Dustpan	Heavy, japanned steel		1	1	2	3	3.
Fire extinguisher	Type approved by insurance underwriters.		Size and number required to meet State and local regulations.				
First-aid kit			1	1	1	1	1.
Garbage can and cover	Galvanized; watertight	{ 10-gallon 20-gallon	2	3	3	4	5.
Mops:			0	0	1	3	4.
Floor, wet, complete	String; detachable wooden handle.	16-ounce mophead	2	2	3	3	3.
Mopheads, extra		16-ounce	½ dozen	½ dozen	1 dozen	1 dozen	1 dozen.
Pails:							
Pail with wringer	Galvanized; with casters	10- to 12-quart	1	1	1	1	1.
Scrub pail	Galvanized		1	1	1	1	1.
Paper towel dispenser	Metal, enameled		1-2	1-3	2-4	2-4	2-4.
Step stool	Steps broad enough for safety		1	1	1	1	1.
Tools (optional):							
Hammer		Large	1	1	1	1	1.
Nail puller and wrecking bar.			1	1	1	1	1.
Pliers and wire cutter.			1	1	1	1	1.
Screw driver			1	1	1	1	1.
Towel rack	Wood; folding type		1	1	1	1	1.
Wood floor racks:			1	2	2-3	2-4	2-4.
For sink location	Type needed according to location and flooring.						
For storerooms							